

Crediting Whole Grains in the Summer Food Service Program

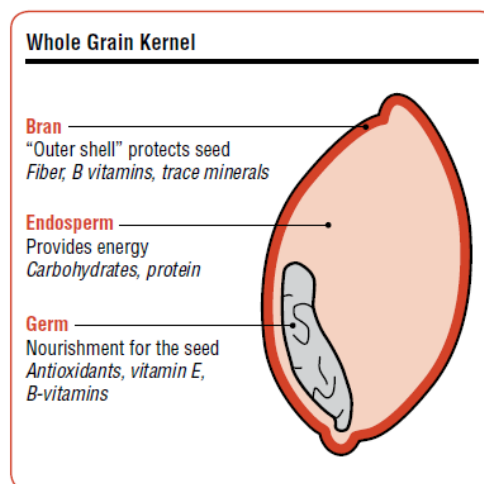
This guidance applies to the U.S. Department of Agriculture's (USDA) meal patterns for the Summer Food Service Program (SFSP). To credit as the grains/breads component, grain products and recipes must be whole grain, enriched, or contain a blend of whole and enriched grains. Bran and germ credit the same as enriched and whole grains. Cooked and ready-to-eat (RTE) breakfast cereals must be whole grain, enriched, or fortified. For additional guidance on the SFSP meal pattern and crediting requirements for the grains/breads component, refer to the CSDE's resource, [Requirements for the Grains/Breads Component of the SFSP Meal Patterns](#), and visit the "SFSP Meal Patterns" and "Grains/Breads Component for the SFSP" sections of the CSDE's SFSP webpage.



Whole-grain products and recipes credit as the grains/breads component in the SFSP meal patterns. Whole grains consist of the entire cereal grain seed or kernel, after removing the inedible outer husk or hull. The kernel includes the starchy endosperm, the fiber-rich bran, and the nutrient-rich germ.

Usually the grain kernel is cracked, crushed, flaked, or ground during the milling process. A finished grain product is considered whole grain if it contains the same relative amounts of bran, germ, and endosperm as the original grain.

Whole grains contain a wide variety of nutrients that help reduce the risk of chronic diseases. The CSDE encourages SFSP sponsors to serve 100 percent whole-grain products most often. This provides the best nutrition for children.



100 Percent Whole Grain Products

A commercial product is 100 percent whole grain if all grain ingredients are whole grains. The ingredients statements below show some examples of commercial products that are 100 percent whole-grain.

- Ingredients: *Whole-wheat flour*, sugar, wheat gluten. Contains 2% or less of each of the following: honey, salt, yeast, molasses, diacetyl tartaric acid esters of mono-diglycerides (datem), ascorbic acid, mono-and diglycerides, l-cysteine, enzymes.
- Ingredients: Water, *whole-wheat flour*, *whole oats*, sugar, wheat gluten, yeast, soybean oil, salt, calcium propionate (preservative), monoglycerides, datem and/or sodium stearoyl lactylate, calcium sulfate, citric acid, calcium carbonate, soy lecithin, whey, nonfat milk.

Crediting Whole Grains in the SFSP

Identifying Whole Grains in Commercial Products

A grain is whole grain if it meets any of the criteria below. [Table 1](#) lists examples of whole-grain products and ingredients.

Grain name states “whole”

A grain is whole grain if the grain name contains the word “whole.” For example, “whole wheat flour” and “whole-grain corn” are whole grains, but “wheat flour” and “yellow corn” are not.

Other names for whole grains

Some grains that do not contain the word “whole” in the grain name are whole grains. Examples include berries (whole kernels of grain) such as wheat berries and rye berries; groats (hulled whole kernels of grain) such as oat groats; rolled oats and oatmeal (including old-fashioned, quick-cooking, and instant oatmeal); brown rice and wild rice; graham flour (coarsely ground whole-wheat flour); and many other grains such as quinoa, millet, triticale, teff, amaranth, buckwheat, and sorghum.

Food and Drug Administration (FDA) standard of identity

Some whole-wheat products have an FDA standard of identity that indicates they are whole grain. A standard of identity is a set of rules for what a certain product, such as whole-wheat bread, must contain or may contain to be legally labeled with that product name. The FDA provides standards of identity only for certain whole-wheat products, including whole-wheat bread, rolls, and buns ([21 CFR 136.180](#)) and whole-wheat macaroni products ([21 CFR 139.138](#)). These products include:

- whole-wheat bread, rolls, and buns;
- entire wheat bread, rolls, and buns;
- graham bread, rolls, and buns (does **not** include graham crackers); and
- whole-wheat spaghetti, vermicelli, macaroni, and macaroni products.

Other grain products that are labeled as “whole wheat” but do not have an FDA standard of identity (such as crackers, tortillas, bagels, and biscuits) may or may not be 100 percent whole grain.

Nixtamalized corn ingredients

Commercial corn products such as tortilla chips, taco shells, and tamales credit as whole grains if the product is labeled “whole grain,” or the corn ingredient is nixtamalized (treated with lime).

Nixtamalization is the process of soaking and cooked dried corn in an alkaline (slaked lime) solution. This process results in a product with nutrition content similar to whole-grain corn.

Crediting Whole Grains in the SFSP

Nixtamalized corn is used to make hominy, masa harina (corn flour), corn masa (dough from masa harina), and certain types of cornmeal. Masa is used for making tortilla chips, taco shells, tamales, pupusas, and other popular corn products. Hominy, corn masa, and masa harina credit as whole grains.

SFSP sponsors may use the two methods below to determine if commercial grain products are made with nixtamalized corn.

1. **The corn is treated with lime:** If the ingredients statement indicates that the corn is treated with lime (such as “ground corn with trace of lime” and “ground corn treated with lime”), the corn ingredient is nixtamalized. The ingredients statements below show examples of commercial nixtamalized corn products. These products credit as 100 percent whole grains.
 - Ingredients: *Corn masa flour*, water, contains 2% or less of: cellulose gum, guar gum, amylase, propionic acid, benzoic acid, and phosphoric acid (to maintain freshness).
 - Ingredients: *Whole-white corn*, vegetable oil (contains soybean, corn, cottonseed, and/or sunflower oil), salt, *lime/calcium hydroxide* (processing aid).
 - Ingredients: *Limed whole-grain white corn*, palm oil, salt, TBHQ (preservative).
 - Ingredients: *Whole-grain yellow corn*, high oleic canola oil, water, *corn flour*, salt, *hydrated lime*.

If the ingredients statement does not provide sufficient information to determine if the corn is a creditable grain (such as “cornmeal” and “yellow corn flour”), SFSP sponsors must obtain a PFS from the manufacturer stating that the ingredients are whole grain, enriched, or nixtamalized. For information on PFS forms, refer to [“Crediting Documentation for Commercial Whole-grain Products”](#) in this document.



Crediting Whole Grains in the SFSP

2. **The product includes the FDA-approved whole grain health claim:** If a commercial product made with corn includes one of two FDA-approved whole grain health claims on its packaging, the corn in the product is at least 50 percent whole grain.
- **Low-fat claim:** “Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol, may reduce the risk of heart disease and some cancers.”
 - **Moderate-fat claim:** “Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease.”

These health claims are not common.

Crediting information for corn masa, masa harina, corn flour, and cornmeal is summarized in [USDA Memo SP 34-2019, CACFP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs](#).

Reconstituted grains

Reconstituted grains (such as “reconstituted whole-wheat flour”) are made by blending the crushed and separated products of milling (bran, germ, and endosperm) from the same type of grain in the same proportions originally present in the intact grain kernel. A reconstituted grain is considered whole grain when the reconstitution is done by the original milling facility to ensure the same batch of whole grain is returned to its natural proportions.

To credit a reconstituted grain as the grains/breads component, SFSP sponsors must request documentation stating that the milling company recombined the grain components to the natural proportions of bran, germ, and endosperm.



Crediting Whole Grains in the SFSP

Table 1. Whole-grain products and ingredients ¹

<p>Barley</p> <p>Dehulled barley</p> <p>Dehulled-barley flour</p> <p>Whole barley</p> <p>Whole-barley flakes</p> <p>Whole-barley flour</p> <p>Whole-grain barley</p> <p>Whole-grain barley flour</p> <p>Brown rice</p> <p>Brown rice</p> <p>Brown rice flour</p> <p>Sprouted brown rice</p> <p>Corn</p> <p>Corn masa (whole corn treated with lime) ²</p> <p>Cornmeal, nixtamalized ²</p> <p>Hominy made from nixtamalized corn ²</p> <p>Masa harina (corn flour) ²</p> <p>Whole corn</p> <p>Whole-corn flour</p> <p>Whole cornmeal</p> <p>Whole-grain corn</p> <p>Whole-grain corn flour</p> <p>Whole-grain grits</p> <p>Whole-ground corn</p> <p>Oats</p> <p>Instant oats</p> <p>Oat groats ³</p> <p>Oatmeal</p> <p>Old-fashioned oats</p> <p>Quick-cooking oats</p> <p>Rolled oats</p> <p>Whole oats</p> <p>Whole-oat flour</p> <p>Whole-grain oat flakes</p> <p>Whole-grain oat flour</p>	<p>Rye</p> <p>Whole rye</p> <p>Rye berries ³</p> <p>Rye groats ³</p> <p>Sprouted whole rye</p> <p>Whole-rye flour</p> <p>Whole-rye flakes</p> <p>Wheat (red) ⁴</p> <p>Bulgur (cracked wheat)</p> <p>Bromated whole-wheat flour</p> <p>Cracked wheat</p> <p>Crushed wheat</p> <p>Entire-wheat flour</p> <p>Graham flour</p> <p>Sprouted whole wheat</p> <p>Sprouted wheat berries ³</p> <p>Stone ground whole-wheat flour ⁵</p> <p>Toasted crushed whole wheat</p> <p>Wheat berries ³</p> <p>Wheat (white) ⁶</p> <p>Wheat groats ³</p> <p>Whole bulgur</p> <p>Whole durum flour</p> <p>Whole durum wheat flour</p> <p>Whole-grain bulgur</p> <p>Whole-grain wheat</p> <p>Whole-grain wheat flakes</p> <p>Whole wheat</p> <p>Whole-wheat flour</p> <p>Whole-wheat pastry flour</p> <p>Whole-wheat flakes</p> <p>Whole white wheat</p> <p>Whole white wheat flour</p>
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Crediting Whole Grains in the SFSP

Table 1. Whole-grain products and ingredients ¹, *continued*

<p>Wild rice</p> <p>Wild rice</p> <p>Wild rice flour</p> <p>Other grains</p> <p>Amaranth</p> <p>Amaranth flour</p> <p>Buckwheat</p> <p>Buckwheat flour</p> <p>Buckwheat groats ³</p> <p>Einkorn</p> <p>Einkorn berries</p> <p>Einkorn flour</p> <p>Emmer (farro)</p> <p>Kamut®Millet</p> <p>Millet flour</p>	<p>Other grains, <i>continued</i></p> <p>Quinoa</p> <p>Sorghum (milo)</p> <p>Spelt</p> <p>Spelt berries</p> <p>Sprouted buckwheat</p> <p>Sprouted einkorn</p> <p>Sprouted spelt</p> <p>Teff</p> <p>Teff flour</p> <p>Triticale</p> <p>Triticale flour</p> <p>Whole-grain spelt flour</p>
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¹ This list is not all-inclusive.

² Hominy, masa harina (corn flour), corn masa (dough from masa harina), and cornmeal must be nixtamalized to credit as whole grains. Nixtamalization is a process in which dried corn is soaked and cooked in an alkaline solution. SFSP sponsors may need to obtain a PFS to determine if a corn ingredient is nixtamalized. For more information, see [“Crediting corn masa, masa harina, corn flour, and cornmeal”](#) and [“Required Crediting Documentation”](#) in this document.

³ Groats and berries are the hulled kernels of cereal grains such as oat, wheat, rye, and barley.

⁴ Red wheat is the most common kind of wheat in the United States.

⁵ “Stone ground” describes the process used for making the flour or meal and does not necessarily mean that the product is whole grain. Check the ingredients statement for “whole” in combination with “stone ground.”

⁶ White whole-wheat products are lighter in color and lack the slightly bitter taste associated with the bran in red wheat. Read labels carefully to be sure products are “white whole wheat” and not “white wheat,” which is not a whole grain.



Crediting Whole Grains in the SFSP

What Does Not Indicate Whole Grain Content

Menu planners cannot use the following information to determine if a commercial grain product contains whole grains: certain statements about grain content on the product's package; the product's color; or the product's fiber content. This information does not indicate whether a grain product contains whole grains.

Label statements about grain content

Careful label reading is important because the packaging for grain products can be misleading. Manufacturers often use terms in their product names or labels that make a product appear to contain a significant amount of whole grain when it does not.

Table 2 includes some common misleading terms found on product packages. Products with these terms are usually not 100 percent whole grain. They often contain refined flour (or other ingredients that are not whole grain) as the first or second ingredient.

Table 2. Common misleading terms for grains	
"Made with whole grains"	These products must have some whole grains but may contain mostly refined flour. The amount of whole grains can vary greatly among different products.
"Made with whole wheat"	These products must have some whole wheat but may contain mostly refined flour. The amount of whole wheat can vary greatly among different products.
"Contains whole grain"	These products may contain a small amount of whole grain but usually are mostly refined grains. The amount of whole grains can vary greatly among different products.
"100% wheat"	All breads made from any part of the wheat kernel are 100 percent wheat, which is not the same as 100 percent whole wheat. "100% wheat" products may contain some whole-wheat flour or may contain only refined flour. Look for the terms "100% whole wheat" or "100% whole grain" to indicate that the product is made from only whole grains.
"Multigrain" or specifies number of grains, e.g., "seven-grain bread"	These products must contain more than one type of grain, which can include refined grains, whole grains, or both. Some multigrain breads may have enriched flour as the primary ingredient with multiple grains in smaller amounts, while others contain mostly whole grains.

Crediting Whole Grains in the SFSP

Table 2. Common misleading terms for grains, *continued*

“Cracked wheat bread”	While cracked wheat is a whole grain, cracked wheat bread may contain refined flour as the primary ingredient with small amounts of cracked wheat.
“Stone ground” flour or meal	“Stone ground” describes the process used for making the flour or meal. It does not necessarily mean that the product is whole grain. Check the ingredients statement to be sure it includes the term “whole” in combination with “stone ground.”

Color

A product’s color does not indicate whether it contains whole grains. While whole-grain products are usually browner than products made with refined white flour, sometimes the brown color comes from caramel coloring or molasses, not from whole-grain ingredients. Read the ingredients statement or the recipe to determine if the food contains any whole grains.

Fiber content

Whole grains and fiber both provide health benefits, but they are not the same. The fiber content on the Nutrition Facts label is not a good indicator of whether a commercial product contains whole grains. Grain-based foods that are good sources of fiber, such as bran cereal, may contain added fibers but few or no whole grains. The Nutrition Facts label lists total fiber, which includes naturally occurring fiber and sources added by the manufacturer, such as cellulose, inulin, and chicory root.



Crediting Whole Grains in the SFSP

Crediting Documentation for Commercial Whole-grain Products

SFSP sponsors must be able to document that commercial grain foods meet the crediting requirements of the SFSP meal patterns. If the ingredients statement does not provide sufficient information to determine if a grain product or combination food is whole grain, SFSP sponsors must obtain a Child Nutrition (CN) label (available only for main dish entrees that contribute to the meat/meat alternates component) or a manufacturer's product formulation statement (PFS).

For more information, refer to the CSDE's resources, [Product Formulation Statements](#) and [Child Nutrition \(CN\) Labeling Program](#), and the USDA's [Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program](#), [Summer Food Service Program](#), and [NSLP Afterschool Snacks](#) and [Tips for Evaluating a Manufacturer's Product Formulation Statement](#).

When a PFS is required

SFSP sponsors must obtain a PFS for commercial whole-grain products when any of the following apply:

- a whole grain is not the first ingredient, but the product contains more than one whole grain;
- a combination food that contains a grain portion is not CN labeled;
- the manufacturer claims that the product's serving size is less than the required weight or volume in the USDA's Exhibit A chart; or
- the product is not listed in the USDA's Exhibit A chart.

SFSP sponsors should verify the accuracy of the PFS prior to including the product in reimbursable meals and snacks, and must maintain all crediting documentation on file. The CSDE will review this information during the Administrative Review of the SFSP.

If the manufacturer will not supply a PFS or the PFS does not provide the appropriate documentation, the commercial product cannot credit in SFSP meals and snacks

For additional guidance on documentation for commercial products, refer to the CSDE's resource, [Accepting Processed Product Documentation in the SFSP](#), and visit the "[Crediting Commercial Processed Products](#)" section of the CSDE's SFSP webpage.

Crediting Whole Grains in the SFSP

Crediting Documentation for Whole-grain Foods Made from Scratch

SFSP sponsors must have recipes on file that document the crediting information for all grain foods made from scratch. This includes foods made on site by the SFSP sponsor and foods prepared by vendors. The USDA encourages SFSP sponsors to use standardized recipes to ensure accurate crediting information. Menu planners should use the USDA's *Food Buying Guide for Child Nutrition Programs* (FBG) to determine food yields and crediting information for SFSP recipes.

Recipes that contain whole grains credit as the grains/breads component based on the amount of whole grains per serving. SFSP sponsors must determine the recipe's grains/breads servings contribution per serving using one of the following methods: 1) the grams of creditable grains; or 2) if the weight of the prepared (cooked) serving is known, the required weight (groups A-G) or volume (groups H-I) for the appropriate grain group in the USDA's Exhibit A chart where the grain food belongs (refer to "Serving Size for Whole-grain Products and Recipes" below).

For more information, refer to the CSDE's *Standardized Recipe Form for the SFSP* and visit the "Standardized Recipes" section of the CSDE's SFSP webpage.

Serving Size for Whole-grain Products and Recipes

The required amount for the SFSP grains/breads component is in servings. The amount of a grain food that provides one serving varies because different types of foods contain different amounts of creditable grains. For example, to credit as one serving of the grains/breads component, a roll must weigh 25 grams (0.9 ounce), a corn muffin must weigh 31 grams (1.1 ounces), and a blueberry muffin must weigh 50 grams (1.8 ounces). The minimum amount that credits toward the grains/breads component is $\frac{1}{4}$ serving.

The USDA allows two methods for determining the servings of a creditable grain product or recipe. SFSP sponsors may use either method but must document how the crediting information was obtained. These methods are summarized below. For detailed guidance on both methods, refer to the CSDE's resource, *Calculation Methods for Grains/Breads Servings in the SFSP*.

Method 1: USDA's Exhibit A chart

Method 1 uses the USDA's chart, *Exhibit A: Grain Requirements for Child Nutrition Programs* (Exhibit A) to determine the required weight (groups A-G) or volume (groups H-I) for the grain group where the product or recipe belongs. The CSDE's resource, *Serving Sizes for Grains/Breads in the SFSP*, lists the Exhibit A servings that apply to the SFSP meal patterns.

Crediting Whole Grains in the SFSP

This method is used for commercial grain products and may also be used for standardized recipes if the menu planner knows the weight (grams or ounces) of the prepared (cooked) serving. For some commercial grain products, method 2 is required (refer to “[When a PFS is required](#)” in this document).

Method 2: creditable grains

Method 2 determines the SFSP grains/breads servings from the weight (grams) of creditable grains per serving. This method is used for recipes and may also be used for commercial grain products that have a PFS stating the weight of creditable grains per serving.

To credit as one serving of the grains/breads component, grain foods in groups A-G of the USDA’s Exhibit A chart must contain **14.75 grams** of creditable grains and grain foods in group H must contain **25 grams** of creditable grains. The grams of creditable grains must be listed in the commercial product’s PFS or calculated from the grain quantities in the SFSP sponsor’s recipe.

Grain crediting tools

The tools below help menu planners determine the meal pattern contribution of creditable grain products and recipes.

- **USDA’s Exhibit A Grains Tool for commercial grain products:** This [online tool](#) of the USDA’s *Food Buying Guide for Child Nutrition Programs* (FBG) determines the grains/breads servings of commercial grain products. For more information, watch the USDA’s webinars, *Exhibit A Grains Tool to the Rescue* and *How to Maximize the Exhibit A Grains Tool*.
- **USDA’s Recipe Analysis Workbook:** The FBG’s online [Recipe Analysis Workbook](#) allows menu planners to search for ingredients, develop a standardized recipe, and determine the recipe’s meal pattern contribution per serving. To access this tool, users must create a free account on the USDA’s FBG website.

Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Examples of grain foods that may cause choking include hard pretzels; pretzel chips; corn chips; breakfast cereals that contain nuts, whole-grain kernels (such as wheat berries), and hard chunks (such as granola); and crackers or breads with seeds, nut pieces, or whole-grain kernels.

Consider children’s age and developmental readiness when deciding what types of grain foods to offer in SFSP menus; and modify foods and menus as appropriate. For additional guidance, visit the “[Choking Prevention](#)” section of the CSDE’s [Food Safety for Child Nutrition Programs](#) webpage.

Crediting Whole Grains in the SFSP

Resources

Accepting Processed Product Documentation in the SFSP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Accepting_Processed_Product_Documentation_SFSP.pdf

Child Nutrition (CN) Labeling Program (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/CN_Labeling_Program.pdf

Calculation Methods for Grains/Breads Servings in the SFSP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Grain_Calculation_SFSP.pdf

Choose Breakfast Cereals that are Lower in Sugar (USDA webpage):

<https://www.fns.usda.gov/tn/choose-breakfast-cereals-are-lower-sugar>

Crediting Breakfast Cereals in the SFSP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Credit_Cereals_SFSP.pdf

Crediting Enriched Grains in the SFSP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Credit_Enriched_Grains_SFSP.pdf

Crediting Foods in the SFSP (“Documents/Forms” section of CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program/Documents>

Exhibit A: Grain Requirements for Child Nutrition Programs (USDA):

<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

Food Buying Guide for Child Nutrition Programs (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

Grains/Breads Component for the SFSP (“Documents/Forms” section of CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program/Documents#GrainsBreads>

Meal Patterns for the SFSP (CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program#MealPatterns>

Nutrition Guide: Summer Food Service Program (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/USDA_SFSP_NutritionGuide.pdf

Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA):

https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Grains-Breads_Servings_Fillable_508.pdf

Crediting Whole Grains in the SFSP

Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks: Completed Sample (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Samples_Grains_Breads_Servings.pdf

Product Formulation Statements (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Product_Formulation_Statements.pdf

Requirements for the Grains/Breads Component of the Summer Food Service Program Meal Patterns (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Component_Grains_Breads_SFSP.pdf

Resources for the SFSP Meal Patterns (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/MealPattern/Resources_SFSP_Meal_Patterns.pdf

Servings for Grains/Breads in the SFSP (CSDE):

https://portal.ct.gov/SDE/Nutrition/-/media/SDE/Nutrition/SFSP/MealPattern/Servings_Grains_Breads_SFSP.pdf

Standardized Recipe Form for the SFSP (CSDE):

https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Standardized_Recipe_Form_SFSP.docx

Standardized Recipes (“Documents/Forms” section of CSDE’s SFSP webpage):

<https://portal.ct.gov/SDE/Nutrition/Summer-Food-Service-Program/Documents#StandardizedRecipes>

USDA Memo SP 34-2019, SFSP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-coconut-hominy-corn-masa-and-masa-harina-child-nutrition-programs>

Crediting Whole Grains in the SFSP



For more information, visit the [SFSP Meal Patterns](#) and [Crediting Foods in the SFSP](#) sections of the CSDE's SFSP webpage, or contact the [Summer Meals staff](#) in the CSDE's Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at https://portal.ct.gov/-/media/SDE/Nutrition/SFSP/CreditingSFSP/Credit_Whole_Grains_SFSP.pdf.

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- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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